

Lunch Menu

Welcome to Ronni's Lounge

Ask your server about our seasonal specials, updated weekly.

*Missed
breakfast?*
brunch

High Street
deli
Sandwiches

Summer
salads

Ronniz' Steak & Eggs 15

Steak with fried potatoes, onions and mushrooms served in a sizzling pan. Add blue cheese + 1.50

All Day Welsh Breakfast 12

One fried egg, two rashers of bacon, one Andrew Rees Butchers sausage, roasted tomato, mushrooms, fried potatoes, baked beans and toast. Add black pudding?

Roasted Asparagus & Eggs 12

Asparagus, roasted cherry tomatoes and guacamole with poached eggs on toasted slices. Add smoked bacon +2

Garden Breakfast 11

Roasted cherry tomatoes, roasted peppers, mushrooms, cubed potatoes, baked beans, guacamole and toast. Would you like to add eggs?

Italian Deli 14

Mortadella, Milano salami, chorizo, mozzarella, rocket and roast peppers in a crusty roll.

Southern Fried Chicken 11

With creamy coleslaw, cucumber, red onion, baby gem lettuce, crispy chillies and smoked chipotle mayo in a sandwich.

Posh Fish Finger Roll 12

Two cod fish fingers with large king prawns, baby gem lettuce, cucumber and harissa tartare sauce in a crusty roll.

Sweet Curry Halloumi 11

Deep-fried halloumi with lettuce, tomato, pickled onions and sweet curry dressing in a crusty roll.

Salt Beef 12

With caramelised onions, baby gem lettuce, wild rocket, truffle mayonnaise in a sandwich.

Homemade Soup 9

With half a filled crusty roll. Choice of cheddar, roast ham or grilled pepper and halloumi.

Greek Salad 14

Crisp lettuce, cucumber, tomatoes, red onion, olives, and feta cheese, with oregano and a light olive oil dressing.

Caesar Salad 14

Grilled chicken, crisp romaine lettuce with Caesar dressing, parmesan cheese, herb croutons, with cracked black pepper.

If you'd like information regarding the presence of allergens in our food or drink, please ask your server who will be happy to help. GM oil may be used in the cooking of some of our products.



Discover our sister venues just a 2-minute walk away

Scan the QR code to explore the menus and events at our nearby sister venues: Tudor Mount Gastrobar & The Cove Gastropub.



Lunch Menu

Explore more from our menu...

sharing plates

Made for sharing or
enjoying as starters

Detroit style Pizza

All handmade with fresh
dough and cooked to order

Main event

On the side

Large Perello Olives 5

Spanish green olives with a crisp texture and mild, buttery flavour.

Katsu Cauliflower 9

Deep-fried breaded cauliflower served with katsu curry sauce and fried rice.

Buttermilk Chicken Tenders 10

Deep-fried buttermilk chicken tenders dipped in hot honey and finished with ranch dressing.

Dolcelatte Tagliatelle with 4oz 12

Rump

Blue cheese, garlic and red onion tagliatelle with 4oz rump steak on top.

Butterfly Mackerel 12

Pan-fried butterfly mackerel served with on a bed of garlic, tomato, red onion and capers.

Homemade Dough Balls 5

Tossed in garlic and parsley butter.

Prawn Toast 12

Tiger prawns, cod, lime, coriander, chilli and garlic on deep-fried bread, served with soy sauce, olive oil, garlic and lime dressing.

BBQ Corn Ribs 9

Oven baked corn ribs drizzled with sriracha sauce, butter and sea salt flakes.

House Salad 6

Crisp lettuce, onions, peppers, olives, beetroot, chopped tomatoes and croutons, tossed in a light herb dressing.

Chicken Parmo 12

Breaded chicken breast topped with béchamel sauce, grilled cheddar cheese and garlic sauce.

Margherita 16

Classic tomato, basil and mozzarella, served with seasonal salad.
Add chorizo +2

Caramelised Salami 17

Salami with red onions, crispy chillies, tomato sauce and mozzarella, finished with hot honey.

Garlic Butter 9

Classic garlic butter base, served with seasonal salad. Add cheese +2

Chicken Tikka & Peppers 16

Marinated chicken tikka with peppers, tomato sauce and mozzarella, served with seasonal salad.

Double Chuck Steak Burger 18

With pepper, garlic and mozzarella fritter, finished with lettuce, tomato and burger sauce, served with skinny fries.

Posh Fish & Chips 18

10oz cod fillet in beer batter with king prawns, minted peas, chips and harissa tartare sauce.

Doorstep Homemade 17.50 Lasagne

Slow cooked beef and pork ragù layered with creamy béchamel sauce, served with grilled cheese and garlic bread.

Dolcelatte & Garlic Tagliatelle 18

Blue cheese, garlic and red onion tagliatelle.

Onion rings 5.50
Garlic sauce 3.50

Skinny fries 5
Truffle & parmesan fries 6.50